

§51.3211

any defect which seriously affects the appearance, or the edible or shipping quality of the onions. Any one of the following defects, or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Seedstems when more than $\frac{1}{2}$ inch in diameter;

(b) Dry sunken areas when extending deeper than one fleshy scale, or when affecting an area equivalent to that of a circle 1 inch in diameter on an onion $2\frac{3}{4}$ inches in diameter, or correspondingly lesser or greater areas on smaller or larger onions;

(c) Sprouting when any visible sprout is more than $\frac{1}{2}$ in length;

(d) Staining, dirt or foreign material when more than 25 percent of the onions in any lot are badly stained. Onions with adhering dirt or other foreign matter shall be judged on the same basis as stained onions;

(e) Mechanical when any cut extends deeper than two fleshy scales, or when cuts seriously damage the appearance of the onion; and,

(f) Watery scales when more than the equivalent of two entire outer fleshy scales are affected by an off-colored, water-soaked condition. The off-color must be of some shade of brown or yellow.

§51.3211 Diameter.

Diameter means the greatest dimension of the onion at right angles to a line running from the stem to the root.

METRIC CONVERSION TABLE

§51.3212 Metric conversion table.

Inches	Millimeters *(mm)
$\frac{1}{8}$	3.2
$\frac{1}{4}$	6.4
$\frac{3}{8}$	9.5
$\frac{1}{2}$	12.7
$\frac{5}{8}$	15.9
$\frac{3}{4}$	19.1
$\frac{7}{8}$	22.2
1	25.4
$1\frac{1}{4}$	31.8
$1\frac{1}{2}$	38.1
$1\frac{3}{4}$	44.5
2	50.8
$2\frac{1}{2}$	63.5
$2\frac{3}{4}$	69.9
3	76.2
$3\frac{1}{2}$	88.9

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Inches	Millimeters *(mm)
4	101.6

Subpart—United States Standards for Grades of Potatoes for Processing¹

SOURCE: 48 FR 10802, Mar. 15, 1983, unless otherwise noted.

§51.3410 Grades.

(a) “U.S. No. 1 Processing” consists of potatoes which meet the following requirements:

(1) Basic requirements:

- (i) Similar varietal characteristics;
- (ii) Moderately firm; and,
- (iii) Fairly well shaped.

(2) Free from:

- (i) Freezing or freezing injury;
- (ii) Blackheart;
- (iii) Late Blight Tuber Rot;
- (iv) Southern Bacterial Wilt;
- (v) Bacterial Ring Rot;
- (vi) Insects, worms or larvae;
- (vii) Soft rot and wet breakdown; and,
- (viii) Loose sprouts, dirt and foreign material.

(3) Free from damage by any cause.

(4) *Size*. Unless otherwise specified, individual potatoes shall be not less than 2 inches in diameter or 4 ounces in weight. Percentage(s) of a larger size(s) and/or a maximum size may be specified.

(b) “U.S. No. 2 Processing” consists of potatoes or usable pieces of potatoes which meet the following requirements:

(1) Basic requirements:

- (i) Similar varietal characteristics;
- (ii) Moderately firm; and,
- (iii) Not seriously misshapen.

(2) Free from:

- (i) Freezing or freezing injury;
- (ii) Blackheart;
- (iii) Late Blight Tuber Rot;
- (iv) Southern Bacterial Wilt;
- (v) Bacterial Ring Rot;
- (vi) Insects, worms or larvae;

¹Compliance with the provisions of these standards shall not excuse failure to comply with provisions of applicable Federal or State laws.